

A B S T R A C T

The invention relates to a method of molding a cheese or milk product, wherein the method comprises:

- 5 a) casting a melt of said product into at least one mold;
- b) cooling to cause at least a peripheral layer of the melt to congeal;
- c) reheating the mold(s) to soften a surface region
- 10 of said peripheral layer; and
- d) unmolding the product.